Saeco PREMIUM

Saeco EXTRA

ISTRUZIONI PER L'USO
OPERATING INSTRUCTIONS
MODE D'EMPLOI
BEDIENUNGSANLEITUNG
INSTRUCCIONES PARA EL USO
INSTRUÇÕES DE UTILIZAÇÃO
GEBRUIKSAANWIJZING

LAVAZZA

A MODO MIO

LEGGERE ATTENTAMENTE LE ISTRUZIONI

READ CAREFULLY THE INSTRUCTIONS

LIRE ATTENTIVEMENT LES INSTRUCTIONS

DIE BEDIENUNGSANLEITUNG IST AUFMERKSAM ZU LESEN

LEER ATENTAMENTE LAS INSTRUCCIONES

LER ATENTAMENTE AS INSTRUÇÕES

LEES AANDACHTIG DE INSTRUCTIES

Ideas with Passion

Saeco

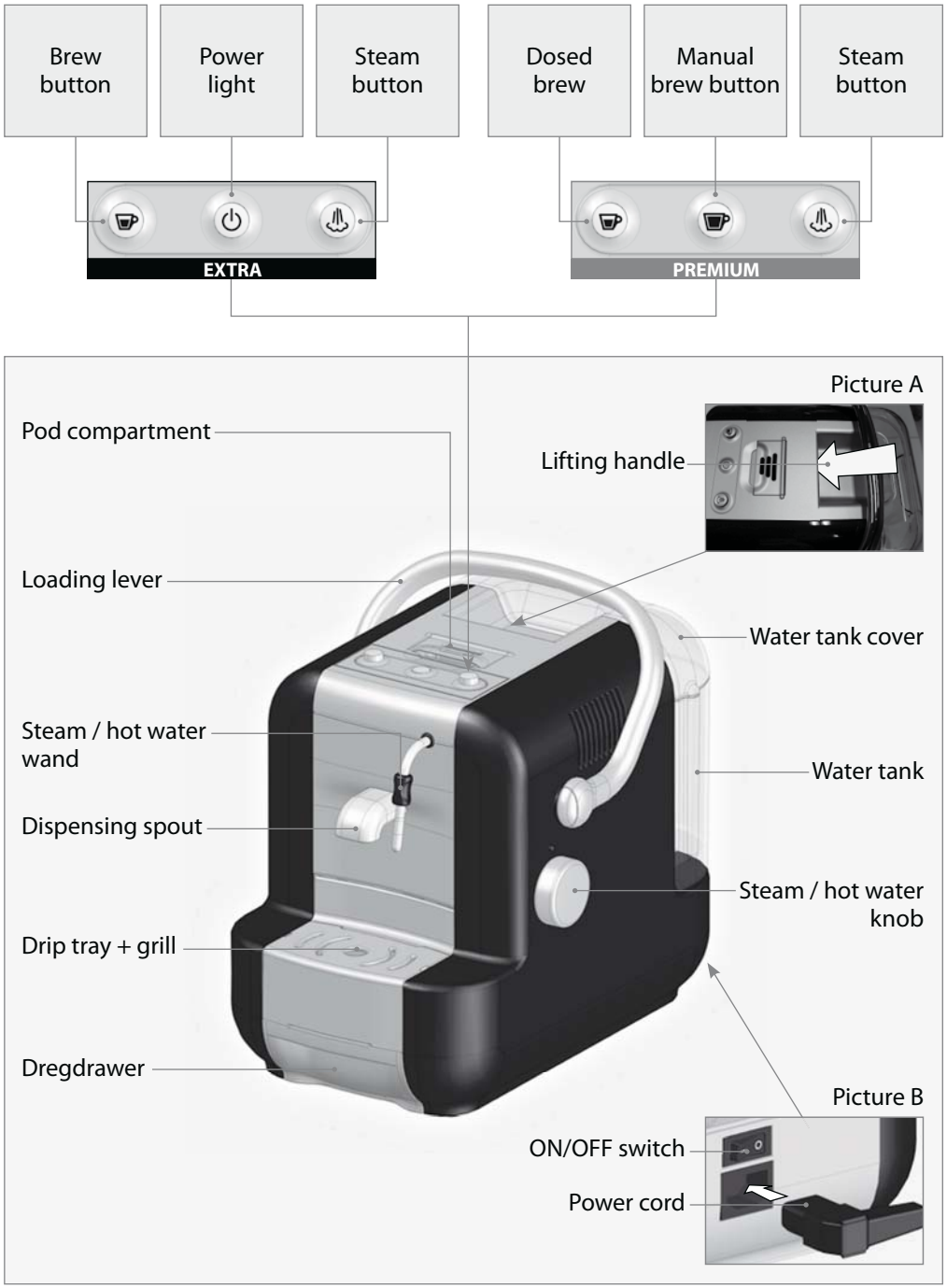
EN

Congratulations!

Dear Customer thank you for purchasing the Saeco Lavazza A MODO MIO espresso coffee machine and for your confidence in our company.
Before operating the machine, we recommend carefully reading the operating instructions that explain how to use, clean and maintain it in perfect working order.
We hope you enjoy brewing excellent coffee, thanks to Saeco and Lavazza!

MACHINE COMPONENTS

EN



MACHINE SETTING

No liability is held for damage caused by:
- ***Incorrect use not in accordance with the intended purposes;***
- ***Repairs not carried out by authorized service centers;***
- ***Tampering with the power cord;***
- ***Tampering with any parts of the machine;***
- ***The use of non-original spare parts and accessories;***
- ***Failure to descale;***
- ***Storage at temperatures below 0°C (32°F);***
- ***Use of pods other than those indicated.***

In these cases, the warranty is not valid.

STARTING THE MACHINE

Place the machine on flat and stable surface, away from water and heat sources. Disconnect the power if connected. Lift the machine using the lifting handle (picture A). Damages to the machine resulting from the failure to follow these instructions will not be not covered by the warranty.

1. Lift and remove the water tank cover, then the water tank itself.

2. Fill the water tank up to the MAX level indicated, using only fresh drinking water.

Hot water or any other liquid may damage the tank. Do not turn on the machine when the tank is empty. Make sure there is enough water in the tank.

3. Connect the power cord and press the ON/OFF switch to the ON position (picture B).

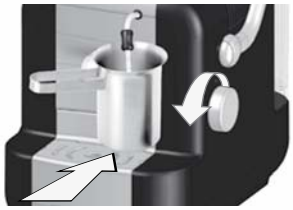
4. **EXTRA:** power light turns on.
PREMIUM: all buttons blink.

The use of a water filter (optional accessory) improves the quality of the water and increases the operational life of the machine. We suggest using the Intenza water filter for Saeco. To install the filter follow the directions provided with the filter.

PRIMING THE WATER CIRCUIT

Upon the machine's first start up, after a long period of inactivity, or in case the water tank has completely run out of water, you need to prime the water circuit as explained below.

1. Place a container under the steam / hot water wand and open the knob by turning it counter-clockwise.



2. **EXTRA:** press the brew button.
PREMIUM: press the manual brew button.

3. **EXTRA:** wait for a steady stream of water to come out from the steam / hot water wand, press the brew button again and close the knob. When the button is illuminated the machine is ready to brew.
PREMIUM: wait for a steady stream of water to come out from the steam / hot water wand. The dispensing phase will automatically end and the heating will start. When the two coffee buttons are steadily illuminated the machine is ready to brew.

4. Remove the container used.

COFFEE BREWING

The machine is ready when the lever is in the off position (back position) and:
***EXTRA*:** *the brew button is steadily illuminated.*
***PREMIUM*:** *the brew buttons are steadily illuminated.*

Only suitable Lavazza "A MODO MIO" pods should be placed in the pod compartment. Do not put your fingers or any other object in the compartment.

Single-dose pods brew a single coffee/product. DO NOT use the pods more than once. Inserting 2 or more pods can cause the machine to malfunction.

1. Position a mug/small cup under the dispensing spout.

2. Lift the pod compartment door, insert a pod and close it.

3. Pull the loading lever forwards until it stops.

4. Press the brew button and wait for the brewing of the desired quantity.

Do not move the lever to the off position while coffee is brewing.

5. Press the brew button again to stop brewing and bring the lever back to the off position.

The drip tray grill can rotate up to 180° to allow the use of mugs, small cups and containers of various sizes.

In order to perform the above operation the steam/water knob must be closed.

MANUAL COFFEE BREWING
(FOR PREMIUM MODEL ONLY)

The machine is already programmed to brew 1 oz. of coffee.

Carry out steps 1, 2, 3 of the **COFFEE BREWING** *section.*

4. Press the dosed brew button. The machine will automatically end the brewing once the programmed coffee quantity has been reached. Bring the lever back to the off position.

The coffee brewing can be interrupted at any moment by pressing the dosed brew button again.

PROGRAMMING THE COFFEE DOSE
(FOR PREMIUM MODEL ONLY)

Carry out steps 1, 2, 3 of the **COFFEE BREWING** *section.*

4. Press the dosed coffee brew button and hold it until the desired quantity of coffee is reached.

5. Release the dosed brew button and bring the lever back to the off position.

The quantity programmed (minimum 1 oz. - maximum 7 oz.) is now memorized by the machine. This quantity can be modified at any time by repeating the above operation.

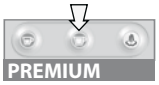
USING THE STEAM / HOT WATER WAND

Danger of scalding! Dispensing may be preceded by short spurts of hot water and scalding is possible. The steam/hot water wand may reach high temperatures. Do not touch it with bare hands.

DISPENSING HOT WATER

1. Place an empty container under the steam / hot water wand and open the knob.

2. **EXTRA:** press the brew button. Hot water will be dispensed.
PREMIUM: press the manual brew button. Hot water will be dispensed.



3. **EXTRA:** press the brew button again to stop dispensing and close the steam/hot water knob.
PREMIUM: press the manual brew button again to stop dispensing and close the steam/hot water knob.

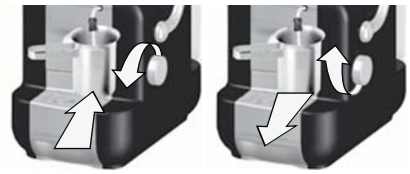
PREMIUM: *with this procedure you can dispense up to 6 oz. of water.*

DISPENSING STEAM

1. **EXTRA:** press the steam button and keep it pressed. The indicator lights turn off. When the steam light is steadily illuminated, release the button.

PREMIUM: press the steam button and keep it pressed. The steam light will start blinking. When the steam light is steadily illuminated, release the button.

2. Place an empty container under the steam/hot water wand. Open the steam knob for a few seconds to purge the wand of any residual water. When steady steam comes out, close the knob and remove the container.



3. Fill 1/3 of a container with cold milk. Immerse the steam wand into the milk and open the steam knob. Froth the milk by gently swirling the container.

4. Once the desired result has been achieved, close the knob and remove the container.
Only for the PREMIUM model, press the steam button again. Three lights will blink on the machine..

Before carrying out any other operation, prime the water circuit (see Section "Priming the Water Circuit").

We suggest using partially skimmed milk, at refrigerator temperature, in the desired quantity to obtain a thick froth.

⚠ *Always ensure that the power supply is disconnected and wait for the machine to cool down.*

ℹ *We suggest rinsing the water tank every day. Empty out and clean the dregdrawer every two or three days or after 10 brewed coffees. Never use solvents, alcohol, harsh substances, and never place any machine components in an oven. Wash the components (except the electrical ones) with cold/lukewarm water and non-abrasive cloths/sponges.*

CLEANING THE STEAM / HOT WATER WAND

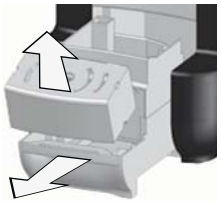
After using the steam / hot water wand, dispense steam for a few seconds. Clean the wand externally with a damp cloth.

CLEANING THE BREW GROUP

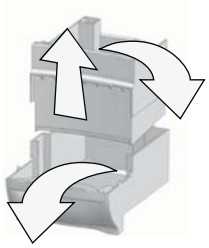
Carry out the **COFFEE BREWING / COFFEE MANUAL BREWING** procedures weekly without inserting the pod.

CLEANING THE DREGDRAWER

1 Remove the dregdrawer and the cup grill.



2 Remove the top drawer to take out the used pods and to drain the drip tray. Clean and dry both parts before putting them back.



ℹ *Check periodically that the dregdrawer is not full so as to avoid malfunctioning and damages to the machine.*

DESCALING

Limescale normally builds up with the use of the appliance; the machine needs descaling every 3 - 4 months and/or whenever a reduction in water flow is noticed.

ℹ ***To descale the machine, use a common non-toxic and/or non-harmful descaling solution for coffee machines available on the market. We suggest using Saeco descaling solution.***

⚠ *Never use vinegar as a descaling solution.*

1 Drain the water tank and fill it up with a descaling solution with water, as specified on the descaling solution box. Power on the machine and place a container under the dispensing spout.

2 **EXTRA:** press the brew button.
PREMIUM: when the brew lights are steadily illuminated, press the manual brew button.

3 **EXTRA** and **PREMIUM:** turn off the machine, let it sit for 10-15 minutes and repeat steps 2 and 3 until the tank is empty.

4 Clean and fill up the tank with fresh drinking water, insert it back on the machine and place a container under the dispensing spout. Open the steam knob, press the brew button until the tank is 2/3 empty, and then close the knob.

5 Wait a few moments for the machine to heat up, open the steam knob and press the brew button to empty the water tank.

PANNARELLO (optional)

ℹ *The Pannarello can be bought separately from Saeco or an authorized service center.*

The Pannarello attachment makes frothing milk for cappuccinos or lattes even easier. Simply install the Pannarello onto the steam/hot water wand. To use, follow the directions in the DISPENSING HOT WATER or DISPENSING STEAM sections.

ℹ *The Pannarello must be removed and completely washed once a week.*

EN

TROUBLESHOOTING

Problems	Causes	Solutions
The machine does not turn on. **EXTRA**: power light is off after having turned the machine ON and waited for a few minutes. **PREMIUM**: the brew lights and are not blinking.	» The machine is not connected to the power source.	» Connect the machine to the power source. » Contact Saeco customer service.
The machine requires a lot of time to heat up.	» The machine has limescale build-up.	» Descale the machine.
The pump is very noisy.	» No water in the tank. » Circuit is not primed.	» The tank with fresh drinking water. » Prime the water circuit.
The loading lever doesn't reach the brewing position.	» Dregdrawer full. » Pod inserted incorrectly.	» Empty out the dregdrawer. » Repeat the sequence, lever in the off position, lever in the brewing position; if that is not enough remove the pod manually from the compartment after unplugging the machine.
The coffee is cold.	» **EXTRA**: the brew light was off when the brew button was pressed.	» Wait until the indicator light turns on.
The coffee is brewed too fast, the brewed coffee is not creamy.	» Pod already used.	» Place the lever back in the off position and insert a new pod.
The coffee is not brewed and some steam comes out from the pod compartment.	» The loading lever was not set to the brewing position.	» Set the loading lever to the brewing position.
Coffee is not brewed or brewed in drips only.	» Dispensing spout is clogged. » Circuit is not primed.	» Clean the dispensing spout. » Prime the water circuit.
The pods, after they have been used, have holes only on the upper film.	» Circuit is not primed.	» Prime the water circuit.
Hot water/steam not dispensed.	» Hot water/steam wand is clogged.	» Clean the wand with a needle (the machine needs to be unplugged and the steam/hot water knob needs to be closed).
The milk does not froth.	» Not suitable milk. » The milk is too hot. » **EXTRA**: the steam light was off when the steam was dispensed.	» Use fresh, partially skimmed milk. » Use milk at refrigerator temperature. » **EXTRA**: keep pressing the steam button until the indicator light turns on.

Please contact a Saeco authorized service center for any faults not covered in the above table or when the suggested solutions do not solve the problem.

TECHNICAL SPECIFICATIONS

- Nominal Voltage - Power Rating - Power Supply: See label on the appliance
- Dimensions:

Height	Width	Depth
12″ (305 mm)	9.25″ (235 mm)	13″ (330 mm)

- Weight: about 11 lbs. (5 kg)
- Water tank: 34 oz. (1 lt.) - Removable type
- Housing Material: ABS - Thermoplastic
- Power Cord Length: 47″ (1.2 m)
- Control Panel: Top of machine
- Boiler: Stainless steel
- Safety Devices: Boiler pressure safety valve
- Thermal fuse (EXTRA and PREMIUM versions)
- Safety thermostat (PREMIUM version)

CE 2006/42 CE - 2004/108 CE - 2006/95 CE

SAFETY

EN

Intended Use of the Machine:
The coffee machine is intended for domestic use only. It is prohibited to make any technical changes to the machine. Do not use the machine for unauthorized purposes since this would create serious hazards! The appliance is not to be used by persons (including children) with reduced physical, mental or sensory abilities or with scarce experience and/or expertise, unless they are supervised by a person responsible for their safety, or they are instructed by this person on how to properly use the machine.

Installation site:
Place the coffee machine in a safe place, where nobody may overturn it or be injured by it. Do not keep the machine at a temperature below 0°C (32°F) as freezing may damage it. Do not use the coffee machine outdoors. Do not place the machine on very hot surfaces or close to flames.

Power Supply:
Only connect the coffee machine to a suitable socket. The voltage must correspond to that indicated on the machine's label.

Power Cord:
Do not use the coffee machine if the power cord is defective. If the power cord is damaged, it must be replaced with a proper cord having the same features of the one provided with the machine. Do not pass the power cord around corners, over sharp edges or over hot objects and keep it away from oil. Do not use the power cord to carry or pull the coffee machine. Do not pull out the plug by pulling on the power cord or touch it with wet hands. Do not let the power cord hang freely from tables or shelves.

Danger of Electrocution:
Never allow water to come into contact with any of the electrical parts of the machine.

Protection for Other People:
Prevent children from playing with the machine. Children are not aware of the risks related to electric household appliances. Do not leave the machine packaging materials within the reach of children.

Danger of Burns:
Never direct the jet of hot steam and/or hot water towards yourself or others. Brewing may be preceded by small jets of hot water. The steam / hot water wand can reach very high temperatures: Never touch it with bare hands. Use the appropriate handle only.

Cleaning:
Before cleaning, unplug the machine and let it cool down. Do not immerse the machine in water! It is strictly forbidden to tamper with the internal parts of the machine. Do not use the water in the tank for food use.

Storing the Machine:
If the machine is to remain inactive for a long time, unplug it and store it in a dry place out of reach of any children. Keep it protected from dust and dirt.

Servicing / Maintenance:
In case of failure, problems or a suspected fault resulting from the falling of the machine, immediately remove the plug from the socket. Do not attempt to operate a faulty machine. Servicing and repairs may only be carried out by Saeco authorized service centers.. All liability for damages resulting from work not carried out by professionals is declined.

Water tank:
Fill the tank only with fresh, non-sparkling, drinking water. Do not operate the machine if the water is not at least above the minimum level indicated on the tank.

Pod compartment:
This machine can only be used with Lavazza A MODO MIO pods; do not put your fingers or any other object in the pod compartment. The pods can be used only once.

Machine disposal at the end of its operational life:
INFORMATION FOR THE USER: In compliance with art. 13 of the Italian Legislative Decree dated 25 July 2005, no. 151 "Implementation of the Directives 2002/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, as well as waste disposal". The symbol of the crossed-out wheeled bin on the appliance or its packaging indicates that the product must be disposed of separately from other waste at the end of its operational life. The user must therefore take the appliance to be disposed of to an appropriate separate collection centre for electronic and electrotechnical equipment or take it to the dealer when buying a new appliance of the equivalent kind (one by one). Appropriate separate collection for the dismantled appliance being subsequently sent out for recycling, treatment and for environmentally friendly disposal, contribute to the prevention of possible negative effects on the environment and on human health, and encourage recycling of the materials the appliance is made of. Specific administrative sanctions provided for by current regulations will be applied for illicit disposal of the product by the user.

Saeco
International Group S.p.A.

Via Torretta, 240
I-40041 Gaggio Montano, Bologna
Tel: + 39 0534 771111

Fax: + 39 0534 31025
www.saeco.com

Il produttore si riserva il diritto d`apportare qualsiasi modifica senza preavviso.

The manufacturer reserves the right to make changes without prior notice.

Le producteur se réserve le droit d'apporter des modifications sans aucun préavis.

Der Hersteller behält sich das Recht vor, Änderungen jeder Art ohne Vorankündigung vorzunehmen.

El fabricante se reserva el derecho de modificar el producto sin aviso previo.

O fabricante reserva-se o direito de efectuar qualquer alteração sem aviso prévio.

De fabrikant behoudt zich het recht voor wijzigingen aan te brengen zonder daar melding van te maken.

© Saeco International Group S.p.A.

Saeco International Group

SINCERT

EC DECLARATION OF CONFORMITY
EC 2006/95, EC 2004/118,
EC 1992/31, EC 1993/68

We : **Saeco International Group S.p.A.**
Via Torretta , 240
40041 GAGGIO MONTANO (BO)

declare under our responsibility that the product :

COFFEE MAKER

TYPE : SIN 029 (LM 1100).
TYPE : SIN 029 H (LM 1200).

to which this declaration relates is in conformity with the following standards or other normative documents :

- Safety of household and electrical appliances - General requirements
  EN 60335-1(2002) + A1(2004) + A2(2006) + A11(2004) + A12(2006)
- Safety of household and electrical appliances - Part 2-15
  Particular requirements for appliances for heating liquids
  EN 60335-2-15(2002) + A1(2005)
- Household and similar electrical appliances - Electromagnetic fields - methods for evaluation and measurement EN 50366 (2003) + A1 (2006).
- Electromagnetic compatibility (EMC) - Requirements for household appliances , electric tools and similar apparatus - Part 1
  Emission EN 55014-1 (2006).
- Electromagnetic compatibility (EMC)
  Part. 3^ Limits - Section 2 : Limits for harmonic current emissions (equipment input current ≤ 16A for phase) - EN 61000-3-2 (2006).
- Electromagnetic compatibility (EMC)
  Part 3^ : Limits - Section 3 : Limitation of voltage changes , voltage fluctuations and flicker in public low - voltage supply systems , for equipment with rated current ≤ 16 A for phase and not subject to conditional connection EN 61000-3-3 (1995) + A1 (2001) + A2 (2005).
- Electromagnetic compatibility - Requirements for household appliances , electric tools and similar apparatus - Part 2.
  Immunity - Product family standard EN 55014-2 (1997) + A1 (2001)

following the provisions of the Directives :
EC 73/23, EC 89/336, EC 92/31, EC 93/68.

Gaggio Montano
21/07/2008

R&D
Mr. Andrea Castellani

Troubleshooting

Problem encountered	Possible causes	Solution
The machine does not switch on.	The machine is not connected to the electric network.	Check power cable is plugged in and power is on.
The pump is noisy.	No water in the tank.	Ensure water tank is full. Carry out the priming of the water circuit.
The loading lever doesn't reach the brewing position.	Used capsule drawer full. Capsule inserted incorrectly.	Empty used capsule drawer.
The milk does not froth.	Not suitable milk. Pannarello blocked (if used).	Use fresh, partially skimmed milk. Use milk at refrigerator temperature. Clean pannarello.

Lavazza A MODO MIO Customer Service | 1300 675 613
www.lavazzamodomio.com

Saeco Customer Service | 1800 0 72326
www.saeco.com.au

Cod. 15001829 | December 2008

Quick Reference Guide

Saeco EXTRA

Dear Customer thank you for purchasing the Lavazza A MODO MIO Saeco Extra espresso coffee machine.

This Quick Reference Guide will explain the main functions of the machine.

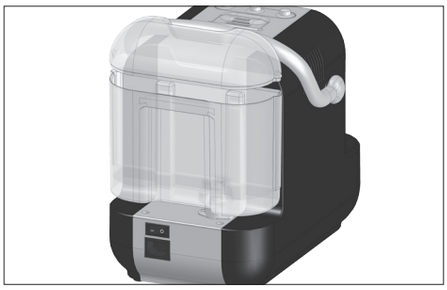
Before using the machine, we recommend carefully reading the instruction manual that explains how to use, clean and maintain it in perfect working order.

We hope you enjoy making cafe style coffee, thanks to Saeco and Lavazza!

Ideas with Passion

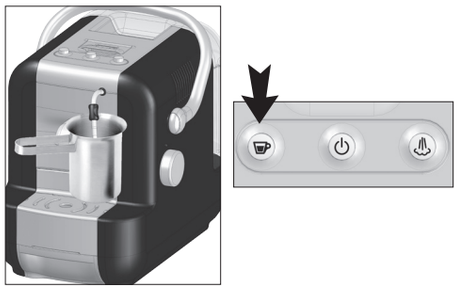
1 | Starting the Machine

1 Lift and remove the water tank.
2 Fill to the MAX level.
3 Connect power and press power switch on the back.
  • Power-on light will light up.



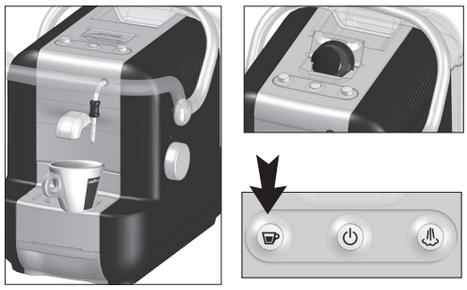
2 | Priming the Water Circuit

1 Place a container under the steam/hot water wand and open the knob.
2 Press down the coffee brew button.
3 Wait for a regular jet of water from the steam/hot water wand, press the coffee brew button again and close the steam/water knob.



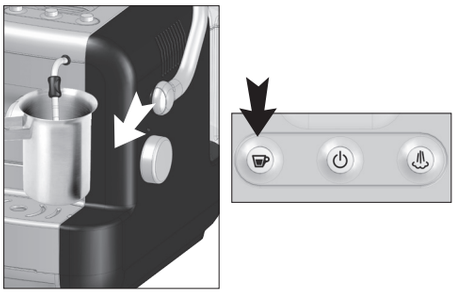
3 | Coffee Brewing

1 Ensure loading lever is back in off position.
2 Position a cup under the dispensing spout.
3 Lift the capsule compartment door, insert a capsule and close.
4 Pull the loading lever forward until it stops.
5 Press down the coffee brew button.
6 Press the coffee brew button again to stop.
7 Bring loading lever back to off position.



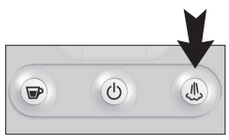
4 | Dispensing Hot Water

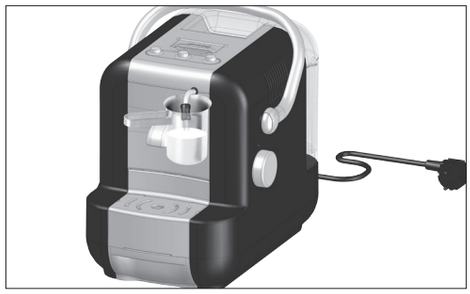
1 Place an empty container under the steam/hot water wand and open the steam/water knob.
2 Press down the coffee brew button.
3 Press the coffee brew button again to stop water dispensing and close the steam/water knob.



5 | Dispensing Steam & Preparing a Cappuccino

1 Hold the steam button down for 15-20 seconds. When the steam button lights up the machine is ready to steam.
2 Place an empty container under the steam/hot water wand and open steam/water knob briefly.
3 Release water until only steam comes out. Close the knob and remove the container.
4 Place container half filled with milk, under the steam/hot water wand.
  Position the steam/hot water wand in the centre of the container just below the milk surface and turn the steam/hot water control on. To correctly froth milk, move the container slowly downwards to help produce a creamy, dense froth.
5 Once the desired result has been achieved, close the steam/water knob.
6 It is necessary to reduce the temperature of the boiler following frothing. Place an empty container under the steam/water wand, turn the steam/water knob and push the coffee brew button until a steady stream of water is dispensed.





Maintenance & Cleaning Tips

Descaling

Limescale normally builds up with use of the appliance.

The machine needs descaling every 3-4 months and/or whenever a reduction in water flow is noticed.

Please see user manual for instructions on descaling.

Cleaning the Brew Unit

Dispense a coffee without inserting the capsule every week to clean the brew unit.

Cleaning the Capsule Waste Drawer

Remove the capsule waste drawer and the cup grill. Remove the top drawer to take out the used capsules and drain the drip tray. Clean and dry both parts before putting them back.

Cleaning the Steam/Hot Water Wand

After the use of the steam/hot water wand, dispense steam for a few seconds. Clean the steam wand with a clean damp cloth.

Cleaning the Pannarello (Optional Accessory)

If you have a pannarello, it must be removed and completely washed once finished frothing.

Troubleshooting

Problem encountered	Possible causes	Solution
The machine does not switch on.	The machine is not connected to the electric network.	Check power cable is plugged in and power is on.
The pump is noisy.	No water in the tank.	Ensure water tank is full. Carry out the priming of the water circuit.
The loading lever doesn't reach the brewing position.	Used capsule drawer full. Capsule inserted incorrectly.	Empty used capsule drawer.
The milk does not froth.	Not suitable milk. Pannarello blocked.	Use fresh, partially skimmed milk. Use milk at refrigerator temperature. Clean pannarello.

Lavazza A MODO MIO Customer Service | 1300 675 613
www.lavazzamodomio.com

Saeco Customer Service | 1800 0 72326
www.saeco.com.au

Cod. 15001828 | December 2008

Quick Reference Guide

Saeco PREMIUM

Dear Customer thank you for purchasing the Lavazza A MODO MIO Saeco Premium espresso coffee machine.

This Quick Reference Guide will explain the main functions of the machine.

Before using the machine, we recommend carefully reading the instruction manual that explains how to use, clean and maintain it in perfect working order.

We hope you enjoy making cafe style coffee, thanks to Saeco and Lavazza!

Ideas with Passion

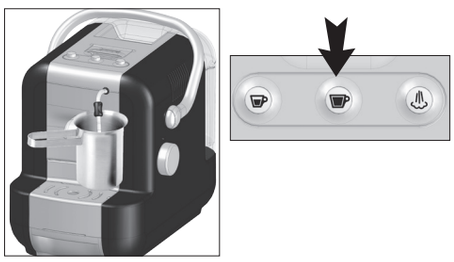
Saeco

1 | Starting the Machine

1 Lift and remove the water tank.
2 Fill to the MAX level.
3 Connect power and press power switch on the back.
- All buttons blink.
- When the two coffee buttons light up, the machine is ready for use.

2 | Priming the Water Circuit

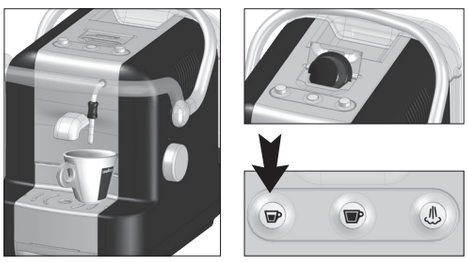
1 Place a container under the steam/hot water wand and open the steam/water knob.
2 Press the long coffee brew button.
3 Wait for a regular jet of water from the steam/hot water wand. The dispensing phase will automatically end.
- When the two coffee buttons light up, the machine is ready for use.



3 | Espresso Coffee

1 Ensure loading lever is back in off position.
2 Position a cup under the dispensing spout.
3 Lift the capsule compartment door, insert capsule and close.
4 Pull the loading lever forward until it stops.
5 Press down the espresso coffee brew button for extraction to commence.
- Machine will automatically stop when espresso is ready.

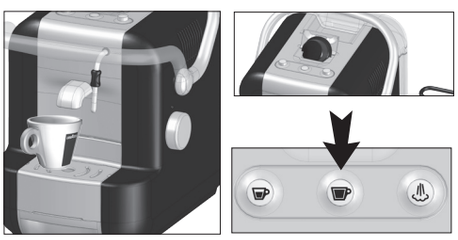
6 Push loading lever back to off position.



4 | Long Coffee

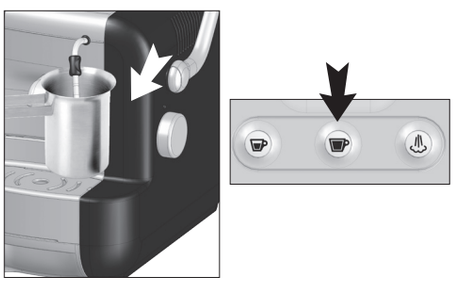
1 Ensure loading lever is back in off position.
2 Position a cup under the dispensing spout.
3 Lift the capsule compartment door, insert capsule and close.
4 Pull the loading lever forward until it stops.
5 Press down the long coffee brew button to start.
6 Press the long coffee brew button again if you wish a shorter coffee than preset.
- The coffee length can be personalised. Please refer to manual.

7 Push the loading lever back to off position.



5 | Dispensing Hot Water

1 Place an empty container under the steam/hot water wand and open the steam/water knob.
2 Press down the long coffee button.
3 Press the coffee brew button to stop the water dispensing and close the steam/water knob.



6 | Dispensing Steam & Preparing a Cappuccino

1 Press the steam button. When steam button is lit the machine is ready to steam.
2 Place an empty container under the steam/hot water wand and open the steam/water knob briefly.
3 Release water until only steam comes out. Close the steam/water knob and remove the container.
4 Place container half filled with milk so the steam/hot water spout is just below the milk surface and turn the steam/water knob. To correctly froth milk, move the container slowly downwards to produce a creamy dense froth.
5 Once the desired result has been achieved, close the knob.
6 It is necessary to reduce the temperature of the boiler following frothing. Push the steam button, all buttons will flash. Place an empty container under the steam/water wand, turn the steam/water knob and push the long coffee brew button - a stream of water will be dispensed and will stop automatically.

Maintenance & Cleaning Tips

Descaling

Limescale normally builds up with use of the appliance.

The machine needs descaling every 3-4 months and/or whenever a reduction in water flow is noticed.

Please see user manual for instructions on descaling.

Cleaning the Brew Unit

Dispense a long coffee without inserting the capsule every week to clean the brew unit.

Cleaning the Capsule Waste Drawer

Remove the capsule waste drawer and the cup grill. Remove the top drawer to take out the used capsules and drain the drip tray. Clean and dry both parts before putting them back.

Cleaning the Steam/Hot Water Wand

After using the steam/hot water wand, dispense steam for some seconds. Clean the steam wand with a clean damp cloth.

Cleaning the Pannarello

The pannarello must be removed and completely washed once finished frothing.